



ELKADER, IOWA

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

MESSAGE FROM THE PUBLISHER

This book has been published through the combined efforts of our company and the organization whose name appears on the cover.

We sincerely hope that you will enjoy it's use. Should you want extra copies of this publication for your friends, relatives or neighbors, you can purchase them from the organization.

If you know an organization or club that would want a project that would give them a guaranteed profit, without cost or investment, they can obtain full information by writing to our company at the address below. We specialize in the publishing of:

Cook Books
Recipe File Books
Date Books
Birthday & Anniversary Calendars
Police Calendars
Fire Calendars
Civic Directories of your Town
Town Brochures

**YOUR ORGANIZATION CAN MAKE
\$200 to \$2,000
WITH ONE OF OUR PROJECTS**

Write to: Project Department
Women's Clubs Publishing Co., Inc.
323 South Franklin Street
Chicago, Illinois 60606

ELKADER JAYCEE-ETTES

Officers:

President Eileen Tschirgi
Vice-President Barb Chandler
Secretary-Treasurer Joanne Keleher
Board of Directors Charlene Leonard
Cynthia Possehl

List of Members

Mary Brink
Barb Chandler
Nadine Dahling
Shirley Everett
Diane Finley
Chila Harms
Joanne Keleher
Dolores Klink
Sandra Kramer
Charlene Leonard
Helen Little
Lois Nelson
Linda Orr
Katie Mulholland
Cynthia Possehl
Louise Thurn
Eileen Tschirgi



DRIED BEEF DIP

Cynthia Possehl

1, 8 oz. pkg. cream cheese
1 tsp. horseradish

1/2 c. dried beef in
small pieces

1 c. sour cream

Mix all ingredients and serve with potato chips or snack crackers.

SHRIMP DIP

Joanne Keleher

1/3 c. 1/2 & 1/2
2 tsp. lemon juice
1/4 tsp. minced onion

dash Worcestershire sauce
1 lge. Phil. cream cheese
1 can shrimp

CANAPES - PINEAPPLE CHEESE WAFERS

Louise Thurn

1, 3 oz. pkg. cream cheese
3 Tbsp. salad dressing

1/2 c. chopped pecans
1/2 c. drained, crushed
pineapple

Blend cream cheese with salad dressing; add pecans and pineapple.
Spread on crisp crackers or rounds of buttered whole wheat bread.
Makes 1 1/2 cups.

DEVILED HAM CANAPES

Louise Thurn

Deviled ham
Horseradish

grated onion
black pepper

Mash deviled ham with a little horseradish, grated onion, and
black pepper to taste. Spread on canape bases.

CHEESE PUFFS

Sandra Kramer

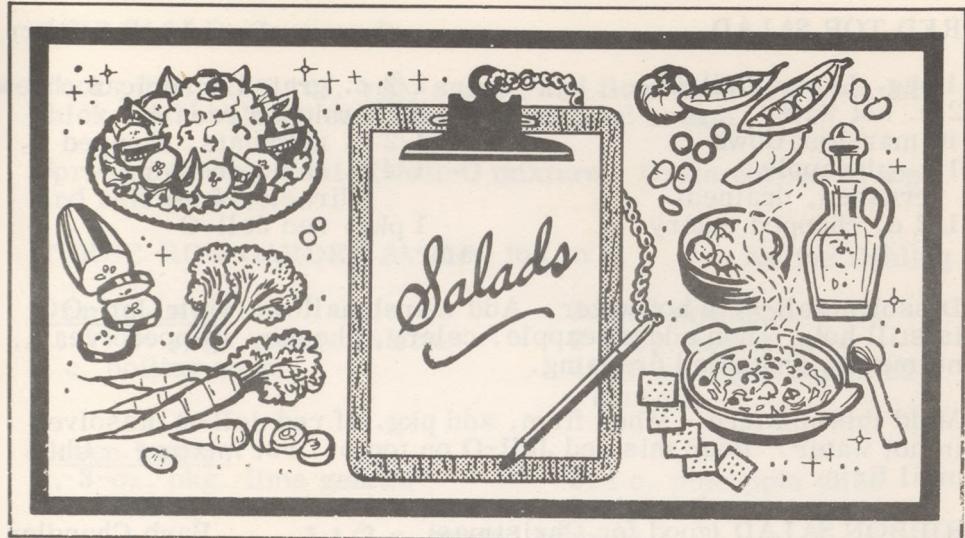
2 c. grated cheddar cheese
1/2 c. margarine
1 c. flour

1/2 tsp. salt
1 tsp. paprika
48 small stuffed olives

Cream cheese and margarine; add flour, salt, and paprika. Form 1 tsp. mixture into ball around olive.

Place on cookie sheet, freeze. Remove from freezer and bake (without thawing) at 400 degrees for 15 minutes. Pierce with a toothpick - serve hot.

Write Extra Recipes Here:



MINT MIST SALAD

Joanne Keleher

1 can crushed pineapple 1/2 c. mint-flavored
 1 pkg. unflavored gelatin apple jelly
 1 c. heavy cream, whipped

Drain pineapple, reserve juice. Soften gelatin in 1/2 cup pineapple juice. Place over low heat, stirring constantly, until gelatin dissolves.

Remove from heat, add jelly, and stir until melted. Add pineapple and remainder of juice. Chill until thick and syrupy. Fold cream into gelatin mixture. Turn into lightly oiled 4-cup mold. Chill until set.

PINK SALAD

Delores Klink

1 No. 2 can crushed pineapple, 1 - 3 oz. pkg. red Jell-O
 including juice 1 large Cool Whip or
 1 lb. small curd cottage cheese 2 pkgs. Dream Whip or
 Lucky Whip

Heat pineapple to boiling. Turn heat off and add Jell-O (wild raspberry is good). Let cool to room temperature. Add cottage cheese and Cool Whip. Refrigerate.

PLEASE PATRONIZE OUR ADVERTISERS

RED TOP SALAD

Louise Thurn

1 pkg. Lemon Jell-O	1/2 c. grated American cheese
2 c. hot water	1 c. whipped cream
10 marshmallows	1/2 c. nutmeats, chopped
1 c. pineapple (crushed, drained)	1/4 c. salad dressing (Miracle Whip)
1/2 c. chopped celery	1 pkg. red Jell-O
	2 c. hot water

Dissolve Jell-O in hot water. Add marshmallows while Jell-O is still hot. Then add pineapple, celery, cheese, whipped cream, nutmeats, and salad dressing.

Mold this mixture. When firm, add pkg. of red Jell-O dissolved in hot water. Pour this red Jell-O on top of first mixture. Chill until firm.

RIBBON SALAD (good for Christmas)

Barb Chandler

1 pkg. (3 oz. each) Lemon, Raspberry, Lime gelatin	1 1/2 c. cold water
3 c. boiling water	2 pkgs. (3 oz. each) cream cheese, softened
1 c. miniature or diced marshmallows	1/2 c. mayonnaise
1 can (1 lb. 4 oz.) crushed pineapple	1 c. whipped cream

Dissolve gelatin flavors separately, using 1 cup boiling water for each. Stir marshmallows into Lemon gelatin; set aside. Add 3/4 c. cold water to Lime gelatin; pour into a 13x9x2-inch pan. Chill until set but not firm.

Add 3/4 c. cold water to Raspberry gelatin; set aside at room temperature. Then add cream cheese to Lemon mixture: beat until very thick.

Spoon gently over Lime gelatin. Chill until set, but not firm. Meanwhile, chill Raspberry gelatin until thickened; pour over Lemon gelatin. Chill until firm. To serve, cut into squares. 12-15 servings.

7-UP SALAD

Ruby Eilers
Eileen Tschirgi

2 pkg. Lime Jell-O	1 c. pineapple juice
2 c. boiling water	1 egg, beaten
2 bottles 7-Up	1/2 c. sugar
1 c. pineapple, drained	2 Tbsp. flour
2 sliced bananas	2 Tbsp. butter
1 1/2 c. mini marshmallows	1 c. whipped cream
	Grated cheese

7-UP SALAD (Continued)

Cook pineapple juice, egg, sugar, and flour over low heat until thick. Add butter, cool, and add whipped cream.

Spread this over rest of Jell-O mixture. Grate cheese on top and refrigerate.

THREE-ROW GARDEN SALAD

Nadine Dahling

Orange Layer:

1, 3-oz. pkg. orange gelatin
1 c. boiling water

3/4 c. pineapple juice
2 Tbsp. lemon juice
1 1/2 c. finely shredded carrots

Green Layer:

1, 3-oz. pkg. lime gelatin
1 c. boiling water
1 1/2 c. grated cabbage

3/4 c. pineapple juice
2 Tbsp. lemon juice

Red Layer:

2 tsp. unflavored gelatin
1/2 c. cold water
1, 3-oz. pkg. lemon gelatin
1/2 tsp. salt
1 c. boiling water

2 Tbsp. beet juice
2 Tbsp. vinegar
1 c. well-drained, finely chopped, cooked beets

1 Tbsp. horseradish

Prepare layers separately; allow about 15 minutes between each so that gelatins set at intervals.

To prepare orange and green layers: Dissolve flavored gelatins in boiling water. Add the fruit juices. Chill until syrupy. Fold in remaining ingredients.

To prepare red layer: Soften unflavored gelatin in cold water. Dissolve lemon flavor gelatin and salt in boiling water; immediately stir in unflavored gelatin mixture. Add beet juice and vinegar. Chill until syrupy. Fold in rest of ingredients. Layer gelatins in 9x5x2 3/4-inch loaf pan. Allow each layer to set before adding second or third layer. Chill until firm overnight if possible. Unmold on platter; garnish. Serve with or without Cheese-Horseradish Dressing.

Soften 1, 3-oz. pkg. cream cheese, beat until creamy. Blend in 1/4 c. mayonnaise, 2 Tbsp. light cream or milk, 1/2 tsp. celery salt and 2 tsp. horseradish. Serve in separate bowl with salad.

VELVET SALAD

Nadine Dahling

1 pkg. Lemon Jell-O
2 c. boiling water
1 - 10 oz. pkg.
miniature marshmallows
1 - 3 oz. pkg. cream cheese

1/2 c. cream, whipped
1 c. mayonnaise
1 c. crushed pineapple, drain
1 pkg. red Jell-O
1 1/2 c. boiling water

Dissolve lemon Jell-O and marshmallows in hot water. Make a paste with the cheese and a little of the dough. Then add to rest of lemon Jell-O, and let cool.

Add mayonnaise to whipped cream. Add to Lemon Jell-O with pineapple. Chill. Then pour red Jell-O gently over top and chill again.

* Can substitute red Jell-O for lemon, 1 pkg. Dream Whip for cream, and fruit cocktail, for pineapple.

X-MAS SALAD

Chila Harms

1 large Lemon Jell-O
2 c. hot water
Add pineapple juice and
water to make two cups.

2 c. chopped celery
1/2 c. walnuts

1 pkg. cranberries -
ground, mix
2 c. sugar
1 large can crushed pineapple

Write an extra recipe here:

For Quality Readi Mix
SWALES CONCRETE
Elkader - Strawberry Point - Guttenberg



ROBERT V. MANGAN
Real Estate
Bus. Phone (319) 245-2614
Res. Phone (319) 245-2327

CARNES BROTHERS
Television Headquarters
Maytag Sales & Service
TV Cable Service

HALL INSURANCE AGENCY
See Bernard L. Fisher
for all kinds of insurance
245-1221

SCHMIDT'S PHARMACY

Elkader, Iowa 52043

245-1093

MILLER ICE CREAM CO.
MAKERS OF DELICIOUS ICE CREAM AND SHERBETS
GRADE 'A' DAIRY PRODUCTS
"Delivered in Town and Country"
Phone 245-2582

CLAYTON COUNTY ABSTRACT COMPANY

D. R. Peasley, Pres.
Marcelline Peasley, Vice Pres.



FASHION SHOPPE
Ladies and Childrens Wear
Northeast Iowa's House of Fashions
Elkader, Iowa

Elkader, Iowa

CHARLIE'S SHELL SERVICE
Gas, Oils and Grease
Tires, Tubes, Groceries
Tank Wagon Service
Phone: 245-9916



THEIS CLOTHING CO.
Elkader, Iowa
245-1405
Northeast Iowa's Leading Men's & Boys' Store



MATT-FRYE ELECTRIC CO.
Electric Wiring-Plumbing-Refrigeration Serv.
Green Colonial Heating
American Standard Plumbing
BPS Paint
Elkader, Iowa 52043 - 245-2686



HUGGINS DX Station
Phone 245-9902 - Box 57
ELKADER, IOWA 52043

WALCH FORD
Ford - Mercury
245-2161
Elkader, Iowa 52043

LUTZ LOCKER
LOCKER BOX RENT PAYABLE IN ADVANCE
Elkader, Iowa

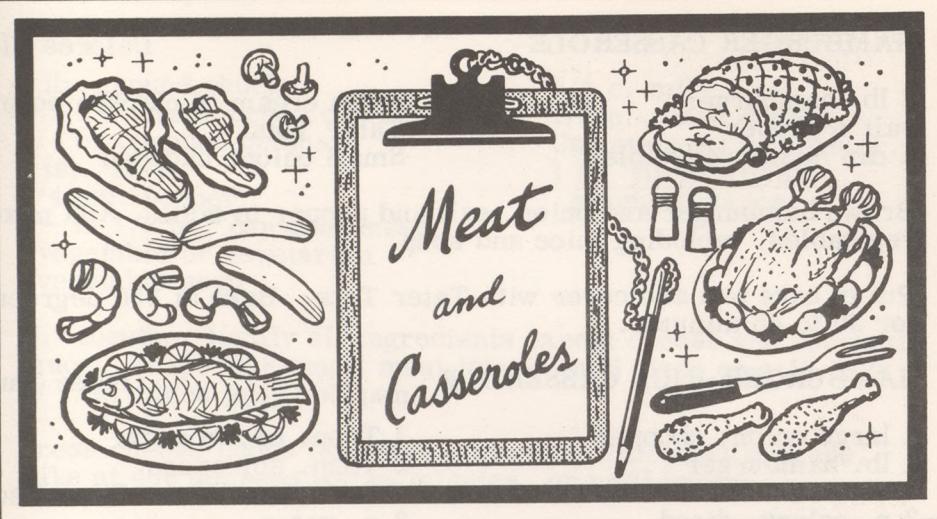
GREAT PLAINS SUPPLY COMPANY
Pole Buildings Our Specialty

Donald Walter
Elkader, Iowa
245-2515

O. M. Mueller, Mgr.
Farmersburg, Iowa
536-2230

ANGIE'S CAFE
Cafeteria Or Served to Order
Open 7 Days A Week
127 N. Main St. Elkader, Iowa

Elkader, Iowa



HAM BALLS

Diane Finley

1 1/4 lb. ground ham
 1 lb. ground pork
 1/2 lb. ground beef

1 c. milk
 2 eggs - remove 1 tsp.
 1 1/2 c. cracker crumbs

Sauce

1 can undiluted tomato soup
 1/3 c. vinegar

1 1/4 c. brown sugar
 1 tsp. dry mustard

Make into balls, pour sauce over meat and bake 1 hour at 375 degrees.

HAM ROLLS WITH SWEET SOUR SAUCE

Cynthia Possehl

2 1/2 lb. ground ham
 2 lb. ground lean pork
 1 lb. ground lean beef

3 eggs
 2 c. cracker crumbs
 2 c. milk

Mix all ingredients well. Using a half cup measure, form into balls or rolls.

Place in a shallow baking pan and cover with sauce and bake at 350 degrees for 2 hours.

Sweet Sour Sauce for Ham Rolls:

2 c. undiluted tomato soup	2 1/4 c. brown sugar
3/4 c. vinegar	2 tsp. dry mustard

Pour over meat rolls and bake - 25 to 30 servings.

HAMBURGER CASSEROLE

Delores Klink

2 lb. hamburger
salt & pepper
1 can mixed vegetables

1 can cream of chicken soup
Tater Tots
Small onion, chopped

Brown hamburger and onion, salt and pepper to taste. Add mixed vegetables, including juice and soup.

Put in cake pan and cover with Tater Tots. Bake at 350 degrees for 30 to 45 minutes.

HAMBURGER-RICE CASSEROLE

Louise Thurn

1 large onion, chopped
1 lb. hamburger
1 c. rice
2 c. celery, diced

1 Tbsp. brown sugar
2 Tbsp. soy sauce
1 can cream of mushroom soup
3 c. water

Brown onion in butter, and remove from heat. Fry hamburger until brown and partially done, and pour off grease.

Combine all ingredients in a buttered casserole dish and bake 90 minutes, at 350 degrees. Stir occasionally while baking.

HOT TUNA SANDWICHES

Eileen Tschirgi

1 c. tuna
3 hard-boiled eggs
1/4 lb. cheese (grated)
1/2 c. mayonnaise

2 Tbsp. green pepper
2 Tbsp. onion
2 tsp. olives

Mix well. Put in eight hamburger buns. Wrap buns in foil and heat well.

JAYCEE-ETTE BAR-B-QUES

25 lb. hamburger
1 gal. catsup
salt and pepper to taste

1 jar Bar-B-Que Sauce
3/4 jar minced onions

MEAT LOAF

Chila Harms

1 lb. ground beef
1 c. cracker crumbs
1 egg
onion

1 c. milk
1 tsp. salt
1/4 tsp. pepper

Mix in a bowl beef, cracker crumbs, and rest of ingredients. Form in a loaf and top with 2 Tbsp. catsup. Bake at 350 degrees for 1 1/2 hours.

MINIATURE CHEESE LOAVES

Diane Finley

2 lb. ground chuck
2 3/4 c. fresh bread crumbs
3/4 c. chopped onions
1 tsp. salt
1/4 tsp. pepper
1 - 10 1/2 oz. can condensed
vegetable or vegetarian
vegetable soup

1/4 c. milk
1/2 c. cubed cheese -
Use any kind you desire.
1 lb. jar meatless
spaghetti sauce

Mix together lightly all ingredients except cheese and spaghetti
sauce. Shape in 8 small meat loaves, and place on a 15 1/2x
10 1/2x1-inch jelly roll pan.

Press cheese cubes into each, covering with meat mixture.
Bake at 400 degrees for 35 minutes, or until brown.

MINI PIZZA

Chila Harms

Cut out circles of white bread. Put on pizza sauce, cooked
meat, (hamburger, sausage, etc.), sprinkle on Mozzarella
cheese and bake in 475 degree oven about 5 minutes.

MONTEREY CASSEROLE

Charlene Leonard

1 1/2 lbs. ground beef
1/4 c. onion
3/4 tsp. seasoned salt
pepper to taste

Few drops Tabasco sauce
2 - 8 oz. cans tomato sauce
1 1/2 c. cheese
4 c. taco chips or 6 1/2 oz.
package.

Brown beef and onion, drain. Add 2 - 8 oz. cans of tomato
sauce, salt, pepper, and 3 - 5 drops of Tabasco sauce.
Simmer 5 minutes.

In a 2-quart casserole, crumble 3/4 pkg. of chips, top with 1/2
of grated cheese. Put in beef mixture. Add rest of cheese and
top with crumbs. Bake at 350 degrees for 15 minutes.

MUSHROOM SAUCE FOR BEEF FONDUE

Sandra Kramer

3 Tbsp. butter
1 - 4 oz. can mushroom stems
and pieces, drained

1 Tbsp. flour
1 tsp. soy sauce
3/4 c. light cream

Melt butter, add mushrooms, sprinkle with flour, toss. Add soy
sauce. Slowly stir in cream. Cook and stir until mixture
bubbles and thickens. Season to taste.

Continued.....

MUSHROOM SAUCE FOR BEEF FONDUE (Continued)

Sirloin steak - trimmed and cubed. Heat butter and oil in sauce pan. Transfer to fondue pot, when the mixture bubbles and browns. Spear meat cubes, dip in fat, cook 2 or 3 minutes.

Remove from fat, dip in mushroom sauce.

NOODLE CASSEROLE

Lois Nelson

1 lb. ground beef	Cook 1 - 8 oz. pkg. noodles
1 onion	1 to 2 c. cream style corn
2-3 stalks of celery	1 c. American cheese
1 green or red pepper	1 can cream of chicken soup
	1 can cream of mushroom soup

Place ground beef, onion, celery, pepper, and noodles in greased casserole and pour soup, cheese, corn mixture over the top. Cover casserole and bake 1/2 hour at 350 degrees.

SWEDISH MEATBALLS

Cynthia Possehl

2 lb. ground beef or chuck	1 small onion, chopped
1/3 c. milk	salt & pepper to taste
2 eggs	1 c. bread crumbs

Mix all ingredients together. Make in small balls about walnut size. Brown in a half and half mixture of Crisco and margarine. Put in roaster and cover with two cans of cream of mushroom soup and two cans water. Bake at 350 degrees for two hours. Serve hot as an appetizer.

BARBEQUE SAUCE

Katie Mullholland

1/2 c. vinegar	2 cloves garlic
1/2 c. catsup	Juice & peel of 1/2 lemon
1 Tbsp. Worcestershire sauce	4 drops Tabasco
1 large onion, diced	1 tsp. salt
1 1/2 Tbsp. brown sugar	1/2 tsp. chili powder, opt.
	Pinch of sage, opt.

Place all ingredients in saucepan and mix. Bring to boil, reduce heat, and simmer about 15 minutes, or until onions are done.

PLEASE PATRONIZE OUR ADVERTISERS

CHICKEN CHOW MEIN

Linda Orr

2 c. cooked chicken, dried	1 - 4 oz. can mushrooms
2 Tbsp. oil	1 - 28 oz. can mixed
2 c. thinly sliced celery	Chinese vegetables
1 1/2 c. sliced onions	2 Tbsp. cornstarch
1/8 tsp. pepper	3 Tbsp. soy sauce
2 c. chicken broth	1 - 5 oz. can Chinese noodles

Brown chicken slightly in fat, add celery, onion, and pepper. Add chicken broth and cook. Cover until vegetables are tender. Add drained Chinese vegetables and drained mushrooms, heat till boiling.

Mix the cornstarch with soy sauce and add to hot mixture, stirring constantly. Let simmer 2 minutes or until slightly thickened.

Serve over Chinese noodles. Serves about 4.

Write Extra Recipes Here:

Write Extra Recipes Here:

DITTMER MOTOR CO., INC.

200 N. MAIN / ELKADER, IOWA 52043 / 245-2440 AREA CODE 319

"HERE TO SERVICE TOMORROW WHAT WE SELL TODAY"

JOE A. RHOMBERG, INC.

Sales - Service - Repairs

Tractors-Farm Implements-Farm Hand
Farm Supplies - 245-2636, Elkader, Iowa



S & S MOBIL SERVICE

245-2351

Elkader, Iowa

Complete Auto Service

OWENS MOTOR COMPANY

Chevrolet - Pontiac - Oldsmobile - Buick

24 Hour Wrecker Service Anywhere



Beacon Auto Service

Elkader, Iowa - Phone 678

ROYAL PRODUCTS

Homelite Chain Saws - Porta-Scales

A. M. F. Flexor Blade - Lawn Mowers

Elkader, Iowa

GIFFORD INSURANCE AGENCY

Phone: 245-1360



245-1745



Farmers Feed & Supply

KENT FEEDS

Grinding & Mixing, Bulk Del.
Liquid Fertilizer

Elkader, Iowa

ELKADER CLEANERS

ALTERING AND REPAIRING

PHONE
245-1266

Elkader, Iowa



COAST TO COAST STORES
Glesne & Glesne, Owners
Elkader, Iowa 52043
Phone: 245-2521

FARM BUREAU INS.

Life - Health - Auto - Fire - Liability
Hail - Disability Income
Ned White, Mgr. - Elkader, Iowa - 245-1204

Northeast Iowa's Finest Theatre

ELKADER THEATRE

Start A Movie Every Night at 8:00

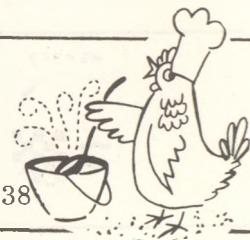
STAKE 'N STEIN

is serving FOOD - Sandwiches at Noon
and Dinners after 6 PM

Beer & Cocktails

Carry Out Service

112 Bridge S.W. Elkader - 245-9938



PASTIME CAFE & RECREATION

Aden Hanson - Owner, 245-9947

Elkader, Iowa

HALVERSON IMPLEMENT CO., INC.

AC - NH - NI - DRI ALL

Midwest Supermart of Fine Machinery

Elkader, Iowa

(319) 245-1966

PLEASE PATRONIZE OUR ADVERTISERS

Elkader, Iowa



APRICOT BREAD

2/3 c. dried apricots
boiled in 1 c. water
1 egg
milk
2 Tbsp. melted butter
3 c. flour

1 c. sugar
4 tsp. baking powder
1/2 tsp. salt
1 egg white
2 Tbsp. sugar
1/4 c. nuts

Drain boiled apricots (save juice) and chop. Beat egg, add milk to apricot water to make 1 1/2 c.; mix with egg, apricots, and butter. Sift dry ingredients and add to first mixture. Put in oiled pan, brush with beaten egg whites, and sprinkle with 2 Tbsp. sugar and nuts. Bake 1 1/4 hours at 350 degrees.

BANA NA BREAD

3 well ripened bananas
(mashed)
1/2 c. vegetable oil
2 eggs (slightly beaten)
1/4 c. nutmeats

1 c. sugar
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt

Bake 50-60 minutes at 350 degrees. Can substitute 1 jar (junior size) baby banana food for bananas.

BANA NA BREAD

1 3/4 c. flour
2 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1/2 c. nuts

2/3 c. sugar
2 eggs
1 c. mashed bananas
1/4 c. melted butter

Lois Nelson

BANANA BREAD (Continued)

Combine in order given and bake at 350 degrees for 1 hour. Bake in bread pan or this will fill 4 - 1 lb. cans. If put in cans, they should be filled 3/4 full and baked for 45 minutes.

CHERRY NUT BREAD

Mary Brink

2 eggs	1 1/2 c. flour
1 c. sugar	1/2 tsp. salt
	1 1/2 tsp. baking powder

Mix together with electric mixer. Add one 8 oz. jar maraschino cherries and nuts. Bake at 350 degrees for 45 minutes.

STRAWBERRY NUT BREAD

Sandra Kramer

1 c. oleo	1 tsp. salt
1 1/2 c. sugar	3/4 tsp. cream of tartar
1 tsp. vanilla	1/2 tsp. baking soda
1/4 tsp. lemon extract	1 c. strawberry jam
4 eggs	1/2 c. sour cream
3 c. flour	1/2 c. chopped nuts (opt.)

Cream first four ingredients until light, add eggs one at a time, beating after each addition. Sift dry ingredients together. Combine jam and sour cream, add alternately with dry ingredients to creamed mixture. Stir in nuts. Bake in greased pans at 350 degrees for 50 minutes. Cool 10 minutes before removing from pans. (Use 2 bread pans or 5 #303 size cans - filled 1/2 to 3/4 full).

CHRISTMAS COFFEE RING

Nadine Dahling

2 pkg. yeast	2 c. flour
2 c. warm water	2 eggs
2 tsp. salt	1/3 c. melted lard
1/3 c. white sugar	4 1/2 c. flour

Dissolve yeast in warm water, add salt and sugar. After yeast dissolves add 2 c. flour and beat until well mixed. Add eggs, lard and beat 1 more minute. Add rest of flour (2 1/2 c.) so dough won't stick to hands. Let set 20 minutes. Roll dough thin. Melt oleo or use soft and put on dough. Sprinkle brown sugar over this, top with cinnamon. Roll dough up and make into long even roll. To make circle stick one end in the other, take scissors and cut almost clean through and turn single roll over. Cover and put aside in warm place. Let raise 45 minutes to 1 hour. Bake at 375 degrees for 30 minutes. Frost with maple flavored powdered

CHRISTMAS COFFEE RING (Continued)

sugar frosting. For decoration put on candied fruit or maraschino cherries, nut halves. Cover with aluminum foil and freeze. To make smaller ring, roll out half the dough at a time.

CHERRY COFFEE CAKE

Deloris Klink

1 c. oleo	3 c. flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	1/2 tsp. salt
1 tsp. vanilla	1 can cherry pie filling
	powdered sugar

Cream together oleo, sugar, eggs. Add vanilla, flour, baking powder, and salt. Spread 2/3 of batter in 12x18-inch pan. Spread with pie filling. Drop by spoonfuls the remainder of batter on filling. Swirl with knife. Bake at 350 degrees for 35 minutes. When slightly warm, sprinkle with powdered sugar.

COMPANY COFFEE CAKE

Diane Finley

<u>Cream:</u>	2 c. flour
1 stick oleo	1 tsp. baking powder
3/4 c. sugar	1 tsp. soda
1 tsp. vanilla	1 carton sour cream
<u>Add:</u>	3 eggs

	<u>Topping:</u>
1 c. brown sugar	1 c. pecans
6 Tbsp. soft butter	2 tsp. cinnamon

Bake in greased angel food cake pan at 350 degrees for 50-60 minutes.

YUM YUM COFFEE CAKE

Shirley Everett

<u>Sift together:</u>	<u>Cream:</u>
2 c. flour	1/2 c. butter
1/2 tsp. salt	1 c. sugar
1/2 tsp. soda	<u>Add:</u>
1 tsp. baking powder	2 eggs, well beaten

Add sifted dry ingredients alternately with 1 c. sour cream or buttermilk and 1 tsp. vanilla. Pour batter in 9x9-inch pan. Spread 1/2 of topping, then rest of batter and rest of topping. Topping as follows.

	<u>Topping:</u>
1 tsp. cinnamon	1/4 c. white sugar
1/3 c. brown sugar	3/4 c. chopped nuts

Bake at 350 degrees.

Write Extra Recipes Here:



COCOA MINT COOKIES

Mary Brink

1 1/2 c. Crisco or butter	1 tsp. soda
2 eggs	1 tsp. salt
2 c. sugar	1 1/2 c. cocoa
4 c. sifted flour	1/2 c. milk
2 tsp. baking powder	1 tsp. vanilla

Whip the first 3 ingredients until creamy. Add remaining ingredients and roll into long rolls and refrigerate overnight. Slice and bake at 325 degrees for 10 minutes.

Mint Filling:

3 Tbsp. butter	3 Tbsp. milk
1 1/2 c. powder sugar	1 1/2 tsp. mint flavoring

COFFEE BAR COOKIES

Helen Little

1/2 c. shortening	1/2 tsp. cinnamon
1 c. brown sugar	1/2 c. hot coffee
1 egg	1/2 tsp. vanilla
1 1/2 c. flour	1 c. raisins
1/2 tsp. soda	1 c. chopped dates
1/2 tsp. baking powder	powdered sugar
1/2 tsp. salt	1/2 c. chopped nuts

Cream shortening. gradually add sugar, beat in egg. Sift flour, soda, baking powder, salt and cinnamon together. Blend in with coffee and vanilla. stir in raisins, dates, and nuts. Pour into a lightly greased 9x13-inch pan. Bake in preheated oven 325 degrees for 25-30 minutes. Cut into bars and roll in powdered sugar. Yields 48 cookies.

ICED BANANA COOKIES

Charlene Leonard

3/4 c. shortening	3/4 tsp. banana flavoring
3/4 c. brown sugar	2 mashed ripe bananas
1 egg	1/4 tsp. salt
1/2 tsp. vanilla flavoring	1 tsp. soda
2 c. flour	

Cream shortening and sugar, add egg, flavorings, and bananas. Beat well. Sift and add dry ingredients. Drop by teaspoon on a greased cookie sheet and bake for 10 minutes at 350 degrees. Makes 3 1/2 dozen cookies.

Icing:

6 Tbsp. brown sugar	4 Tbsp. butter
4 Tbsp. milk	powdered sugar
	1/2 tsp. vanilla

Combine 1st and 3rd items and bring to a boil. Remove from heat. Add powdered sugar to make spreading consistency and add vanilla.

REFRIGERATOR COOKIES

Nadine Dahling

3 1/4 c. flour	1 c. brown sugar
1 tsp. baking powder	1 1/4 c. shortening
1 tsp. salt	2 eggs
2/3 c. powdered sugar	1 1/2 tsp. vanilla
1/4 tsp. soda	1 c. chopped walnuts

Sift flour, measure and add baking powder, soda, salt, and sift again. Add both sugars to shortening and cream till fluffy. Add eggs and vanilla and beat about 2 minutes. Add walnuts, mix and add flour mixture and mix till blended. Make into 2 loaves, 2 inches round and about 15 inches long, or make smaller ones. Wrap in wax paper, etc., and put in refrigerator to chill. Slice and bake. Bake in 375-400 degree oven.

SPRITZ COOKIES

Lois Nelson

1 lb. butter (2 c.)	1 tsp. vanilla
2 c. sugar	4 1/2 c. flour
1 egg	1 tsp. baking powder
1/4 tsp. salt	

Cream butter and sugar. Add well-beaten egg. Add sifted dry ingredients. Press through cookie press or flatten with a glass. Bake on ungreased cookie sheet at 375 degrees for 5-6 minutes. Allow to cool on a pan a minute before removing as they crumble easily when warm. (Dough can be divided and food coloring added as desired.)

Central State Bank



Offices at:
St. Olaf and Volga, Iowa
Elkader, Iowa
245-2110



ELKADER PRODUCTION CREDIT ASSOCIATION

A Co-operative Loan Agency for Farmers
Simple Interest Charged Only
on Unpaid Balance
Serving: Clayton, Allamakee, Delaware, Dubuque,
Fayette & Winneshiek Counties
Kenneth Baldwin, Mgr. - No. on Gunder Rd. - Elkader - 245-2700



ELKADER CO-OPERATIVE CO.

Feed - Seed Fertilizer

Farm Supplies

245-1230



McTaggart & Sons

INTERIOR DESIGN

FURNITURE

PEDRETTI BAKERY

"Home of Quality Bakery Goods"

Elkader, Iowa

Elkader, Iowa

SUGAR COOKIES

Diane Finley

1 c. butter or oleo
1 c. powdered sugar
1/4 c. white sugar
1 egg

1 tsp. vanilla
1 tsp. cream of tartar
1 tsp. soda
2 1/2 c. flour

Form into balls and press with the bottom of a sugared glass.
Bake at 375 degrees for 8 minutes.

SUGAR COOKIES

Sandra Kramer

1 c. sugar
1 c. butter or oleo
1 egg
1 tsp. vanilla

1/2 tsp. soda
1/4 tsp. salt
2 c. flour

Cream butter and sugar. Add egg. Sift together flour, soda, and salt. Add to creamed mixture, add vanilla. Chill well. Form into small balls and place on cookie sheet, press with bottom of a glass which has been dipped in sugar. Bake at 350 degrees for 7 to 8 minutes.

ANGEL BARS

Nadine Dahling

1/2 c. butter
1/2 c. powdered sugar
1 c. flour

Filling:
2 c. dates
1 c. raisins
1/4 c. sugar
1 1/2 c. water

Combine first three ingredients, and pat into 9x13-inch pan. Bake 15 minutes at 350 degrees. Cook filling over low heat, stirring constantly, until thick (about 10 minutes). Spread over crust. Chill before icing with powdered sugar icing.

FUDGE BARS

Linda Orr

4 Tbsp. butter or margarine
1 c. brown sugar
1 c. grated coconut
1/2 c. chopped nuts
1 - 6 oz. can evaporated milk

1 - 8 oz. pkg. cream cheese, softened
1 egg
2 c. Fudge Frosting mix
1 roll refrigerated chocolate chip cookie dough

Line 9x13-inch baking pan with foil. Melt butter or margarine in prepared pan. Sprinkle brown sugar, coconut, and nuts over butter. Drizzle evaporated milk over all. In small mixer bowl,

FUDGE BARS (Continued)

beat cream cheese and egg till smooth. Measure 2 cups dry frosting mix by lightly spooning into cup and leveling off. Gradually add frosting mix to cheese mixture: mix until blended. Carefully spread cheese mixture over coconut mixture in pan.

Slice cookie dough into 1/4-inch thick slices. Arrange slices over top of cheese mixture. Bake in 350 degree oven for 35-40 minutes or until golden brown. Immediately invert on cookie sheet to remove from pan. Chill completely before cutting into bars. Makes 30 bars.

LEMON BARS

Joanne Keleher

2 c. flour	2 c. sugar
1/2 c. powdered sugar	1/3 c. lemon juice
1 c. oleo	1/4 c. flour
4 eggs, beaten	1/2 tsp. baking powder

Mix 2 cups flour, powdered sugar and oleo together. Put in pan and bake at 350 degrees for 20 minutes. This makes your crust. Mix eggs, sugar, lemon juice, 1/4 cup flour and baking powder together. Pour this mixture over the crust and bake again for 20-30 minutes at 350 degrees.

LEMON COCONUT BARS

Louise Thurn

1 c. flour	2 Tbsp. flour
1/2 c. butter	1/4 tsp. salt
1/4 c. powdered sugar	1 c. flake coconut
2 eggs, beaten	powdered sugar -
1 c. sugar	sprinkled on top after
3 Tbsp. lemon juice &	baking.
grated rind	

Mix first three ingredients as for pie crust, and pat into an 8x8-inch buttered pan. Bake 10 minutes at 300 degrees. Cool. Mix remaining ingredients - except powdered sugar - together and pour over cooled crust. Bake 25 minutes in a 350 degree oven. Sprinkle the top with powdered sugar and bake a few minutes longer.

OAT MEAL BARS

Nadine Dahling

1 c. quick oats	1/2 c. margarine
1 1/4 c. boiling water	2 eggs
1 c. sugar	1 tsp. vanilla
1 c. firmly packed	1 1/2 c. flour
brown sugar	1 tsp. soda
1/2 tsp. salt	

OATMEAL BARS (Continued)

Pour boiling water over oats. Let set 10-15 minutes. Cream sugars and margarine together. Beat in eggs and vanilla. Stir in oatmeal and sifted dry ingredients until thoroughly blended. Spread in greased cookie sheet. Bake in 350 degree oven, 20 to 30 minutes. Frost while warm.

Frosting for Oatmeal Bars

6 Tbsp. margarine
1 c. firmly-packed
brown sugar

4 Tbsp. milk or cream
1/2 c. coconut or
chopped nuts, or both

Combine margarine, brown sugar, and milk in saucepan. Bring to a boil. Boil 1 minute, 30 seconds. Stir in coconut. Beat well. Spread on warm bars while frosting is still warm.

OATMEAL-APPLESAUCE BARS

Shirley Everett

1/2 c. butter
1 c. brown sugar
1 egg
1 c. applesauce
1 tsp. vanilla
1 tsp. cinnamon

1 c. raisins
1 1/2 c. flour
1 c. oatmeal
1 tsp. soda
1/2 tsp. nutmeg
Pinch of salt

Combine sugar, egg, and applesauce. Add oatmeal and sifted dry ingredients. Stir in vanilla and raisins. (Cookies will be more moist if raisins are cooked.)

Spread batter in 9x13-inch pan with bottom greased. Bake in 350 degree oven for 20-25 minutes. Glaze.

TOFFEE BARS

Diane Finley

1/2 to 1 c. pecans
1 c. butter

1 c. brown sugar
1 tsp. vinegar

6 Hershey Bars

Spread pecans in the bottom of a buttered 9x13-inch pan. Set aside. Mix butter, brown sugar, and vinegar in saucepan. Stir constantly and bring to 285 degrees. Pour this over pecans. Lay 6 Hershey Bars on top of this hot mixture. Allow to cool.

PLEASE PATRONIZE OUR ADVERTISERS

TOFFEE BARS

Katie Mulholland

1 c. butter	1 tsp. vanilla
1 egg yolk	2 c. flour
1 c. brown sugar	1 c. nuts

Mix ingredients. Spread in 17x10-inch pan. Bake at 350 degrees for 15 minutes.

Spread with melted Hershey (1 large) bar while still warm and cut, before they cool. Sprinkle with about 1 cup chopped nuts.

BROWNIES

Louise Thurn
Mrs. Wayne Carroll

1 1/2 c. sugar	3/4 c. butter or oleo
3 eggs	1 tsp. vanilla
1/2 c. sweet milk	1/2 tsp. baking powder
1 1/2 c. flour sifted with	1/2 c. chopped nuts (opt.)
3 Tbsp. cocoa (unsweetened)	

Mix ingredients and pour into 15 1/2x10 1/2x3 1/4-inch pan. Bake at 350 degrees, approximately 25 minutes.

Frosting:

3 Tbsp. white corn syrup	1 Tbsp. butter
1/2 c. top milk or cream	1 1/2 Tbsp. unsweetened cocoa
2-3 c. powdered sugar	1 tsp. vanilla

Boil corn syrup and milk. Combine with powdered sugar, butter, cocoa, and vanilla. Beat hard until thick enough to spread on Brownies.

CHOCOLATE CRACKLES

Helen Little

1 - 1 lb. 2 oz. devil's food cake mix	1 Tbsp. water
2 eggs, slightly beaten	1/2 c. shortening
	Confectioners' sugar

Combine cake mix, eggs, water and shortening. Mix well. Shape into balls the size of walnuts, roll in sugar. Place on greased baking sheets. Bake in 375 degree oven for 8-10 minutes.

Yields: 4 dozen cookies.

PLEASE PATRONIZE OUR ADVERTISERS

CHRISTMAS WREATHS

Joanne Keleher

1/2 c. butter)	cream	1 egg yolk
1/4 c. brown sugar)		1 c. flour

Shape into balls, dip into egg whites partly beaten and then roll into nuts.

Put hole in middle and bake at 300 degrees for 8 minutes. Press in middle again and bake until brown. Put red jelly or jam in center.

JAYCEE - ETTE BROWNIES

1 c. sugar	1 c. flour
4 eggs	1 c. chocolate syrup
1/2 c. oleo	1/2 c. nuts

Put in cookie sheet, bake 25-30 minutes, 350 degrees.
Frost with chocolate frosting.

NORWEGIAN KRINGLER

Liz Katschkowsky
and Joanne Keleher

Part I:

1 c. flour
1/2 c. oleo
3 Tbsp. water

Part II:

1/2 c. butter
1 c. water
1 c. flour
3 eggs
1 1/2 tsp. vanilla

Frosting:

1 c. powdered sugar
1 Tbsp. cream

1/2 tsp. vanilla
1 Tbsp. butter

Part I: Mix as you would pie crust. Spread this mixture on cookie sheet in 2 long strips.

Part II: Place butter and water in saucepan. Heat to boiling point. Remove from heat, and add flour. Beat until smooth. Cool slightly. Then add eggs and vanilla, beating after each addition. Spread lightly on Part I. Bake 40 minutes at 375 degrees, then 20 minutes, at 300 degrees.

Frosting: Frost and sprinkle with almond nuts.

PLEASE PATRONIZE OUR ADVERTISERS

PECAN LASSIES

Barb. Chandler

2 bars margarine	2 - 3 oz. pkgs. cream cheese
	2 c. sifted flour

Let margarine soften in bowl at room temperature for about 1 hour. Add cream cheese. Work until smooth. Add flour in fourths, blending thoroughly.

Pinch off small pieces of dough, and shape into balls, about 1-inch in diameter. Put each ball in small muffin pan (1 3/4-inch thick). With thumb press dough evenly in bottom and on sides. Fill with filling, and bake at 350 degrees 15 to 17 minutes.

Filling:

1 c. pecans, broken	2 Tbsp. melted butter or
2 eggs, lightly beaten	margarine
1 1/2 c. light brown sugar	dash salt
	1/4 tsp. vanilla

PEEK-A-BOO DROPS

Barb Chandler

1 c. shortening	1 tsp. soda
1/2 c. butter or	1 tsp. salt
margarine	1 tsp. vanilla
2 c. brown sugar	
3 c. flour	

Holiday Raisin Filling:

1 1/2 c. seedless raisins	1 Tbsp. cornstarch and
1/2 c. sugar blended with	1/2 c. water

Cook, stirring until thick - 10 to 15 minutes. Add 1/2 cup each chopped filberts (walnuts) and halved candied cherries. Let stand until cool.

Beat shortening and sugar, add eggs; sift flour with soda and salt; add to sugar mixture with vanilla. Drop dough in small mounds on an ungreased cookie sheet. Press Holiday Raisin Filling in the center of each mound. Top with a bit of dough. Bake at 350 degrees for 10-15 minutes.

Yield: 3 1/2 dozen.

PLEASE PATRONIZE OUR ADVERTISERS

WALNUT CLUSTERS

Helen Little

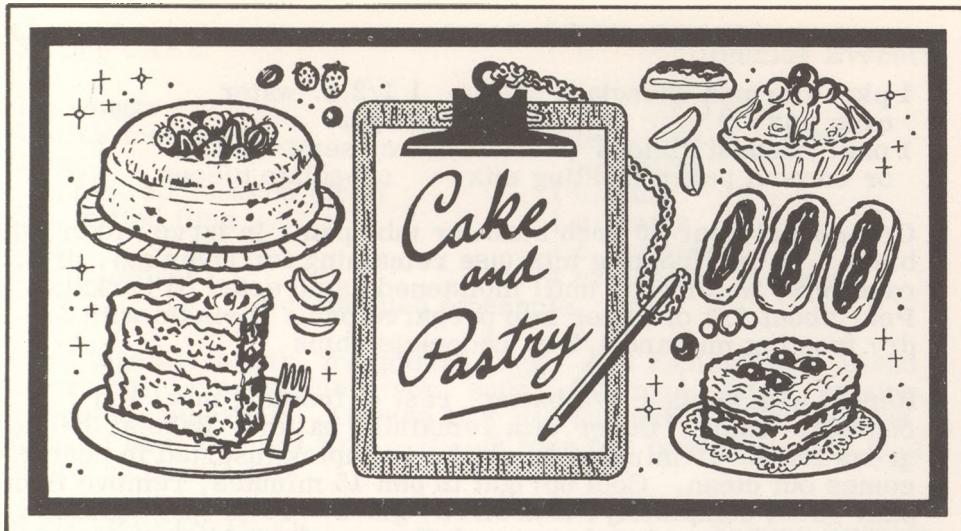
2 - 12 oz. pkgs. semi-sweet chocolate bits	1 - 7 oz. bottle 7-Up 1 tsp. vanilla
4 c. coarsely chopped walnuts	

Combine chocolate and 7-Up on burner -with -a -brain set at low flame and 150 degrees. Stir occasionally.

When melted, add vanilla and walnuts, stir gently. Drop from teaspoon onto a greased platter. Chill until firm. Yields - 4 dozen pieces.

Write Extra Recipes Here:

Write Extra Recipes Here:



ANGEL CAKE

Dolores Klink

1 angel food cake mix	1 c. white sugar
1/2 c. water	1, 9 oz. can crushed
1 pkg. cherry or strawberry Jell-O	pineapple or strawberries

Mix together water, Jell-O, sugar, and fruit. Bring to a boil and simmer 10 minutes. Cool - then refrigerate. It should get to a jam-like consistency. Use 2 envelopes of Lucky Whip, prepared as directed and fold into mixture. Cut cake into 3 horizontal layers and put filling in between layers and frost top and sides of cake. Refrigerate.

APPLE CAKE

Barb Chandler

1 1/2 c. white sugar	2 1/2 c. flour
1/2 c. brown sugar	1 tsp. baking powder
1/2 c. shortening	1 tsp. soda
2 eggs	1 tsp. salt
1 c. sour milk	1 tsp. vanilla
2 cups chopped apples	

Topping:

(Mix and sprinkle on top of cake before baking)
 1/2 cup brown sugar 1/2 cup chopped nuts

Cream sugar, brown sugar, shortening and eggs together. Add dry ingredients and sour milk alternately. Mix well. Bake in a 9x13-inch pan at 350 degrees for 45 minutes. Serve with whipped cream.

COCONUT CHOCO-SWIRL CAKE

Linda Orr

1 pkg. German chocolate cake mix	1 1/2 c. water
4 eggs	
1 pkg. coconut almond or coconut pecan frosting mix	1 c. semi-sweet chocolate pieces

Grease and flour 10-inch bundt or tube pan. In large mixer bowl, blend 1 c. dry frosting mix (use remaining for layering), dry cake mix, water, egg until moistened as directed on package. Pour about 1/3 of batter into prepared pan. Sprinkle with 3/4 c. dry frosting mix and 1/2 c. chocolate chips.

Repeat with another 1/3 batter, rest of frosting mix, and chocolate chips. Cover with remaining batter. Bake at 350 degrees for 45-55 minutes or until a toothpick inserted in center comes out clean. Cool upright in pan 15 minutes, remove from pan. Cool completely, if desired, glaze. To prepare glaze combine 1 c. powdered sugar, 1 Tbsp. softened butter or margarine, 1-2 Tbsp. cocoa, and 2-3 Tbsp. milk. Drizzle over cake.

GLAZED ORANGE CAKE

Katie Mullholland

1 box Duncan Hines Lemon Cake Mix	4 eggs
1 pkg. Instant Lemon Pudding	3/4 c. oil
	3/4 c. cold water
	dash of salt

Beat 4 minutes - Follow instructions on cake mix for baking. While hot poke holes all over cake, pour on glaze.

Glaze:

1/2 c. orange juice	4 Tbsp. melted butter
Add powdered sugar as desired.	

GREAT GRANDMA'S STRAWBERRY SHORT CAKE

Katie Mullholland

1 c. sugar	2 c. flour
1/2 c. butter	2 eggs
1/2 c. milk	2 tsp. baking powder
1/2 tsp. salt	

Cream butter and sugar. Add eggs, beat well. Sift dry ingredients; add alternately with milk. Divide into 20 cupcake tin. Bake at 375 degrees for 20 minutes or so.

FRUIT CAKE

Shirley Everett

1 c. sugar	1 tsp. cinnamon
1 stick margarine	2 tsp. soda; add and beat slow
1 egg	1 c. nuts
1 1/2 c. applesauce (heat)	1 c. dates
2 c. sifted flour	1 c. raisins
salt	1 c. candied cherries
1 tsp. cloves	
	1 c. candied pineapple

Beat together sugar, margarine, egg. Add applesauce. Blend flour, salt, cloves, cinnamon, soda. Add nuts, dates, raisins, cherries, pineapple. Grease tube pan and bake at 350 degrees about 1 hour or until firm. Do not turn pan upside down to cool. You may double this.

RED VELVET CAKE

Shirley Everett

1 tsp. salt	1 1/2 tsp. soda
1 1/2 c. sugar	1 c. shortening
1 Tbsp. cocoa	2 eggs
1 tsp. vanilla	2 oz. red food coloring
2 1/2 c. cake flour	1 c. buttermilk
	1 1/2 Tbsp. vinegar

Cream shortening, sugar, and eggs. Make a paste of food coloring and cocoa and add to mixture. Mix salt and vanilla with buttermilk and add alternately with flour. Mix soda and vinegar, FOLD into mixture. DO NOT BEAT. Bake in two 9 inch pans for 30 minutes at 350 degrees.

Frosting:

5 Tbsp. flour	1 c. granulated sugar
1 c. milk	1 c. butter
1 tsp. vanilla	

Cook flour and milk until thick paste, stirring constantly. Cool. Cream together sugar and butter and vanilla. Add to flour mixture. Beat until right consistency to spread. When finished, looks like whipped cream.

PLEASE

PATRONIZE

OUR

ADVERTISERS

SPICE NUT CAKE

Charlene Leonard

1/2 c. shortening	1/2 tsp. salt
3/4 c. brown sugar	1/2 tsp. soda
1/2 c. white sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. cloves
1 tsp. vanilla	1/2 tsp. nutmeg
2 c. sifted flour	1 c. buttermilk or
2 tsp. baking powder	sour milk
	1/2 c. chopped nuts

Cream shortening, sugars, eggs, and vanilla. Add sifted dry ingredients alternately with buttermilk. Stir in chopped nuts. Bake at 350 degrees for 30 to 35 minutes.

SWISS CHERRY TORTE

Linda Orr

1, 2-layer size white cake mix	1, 1-lb. 5 oz. can cherry pie filling
1/4 tsp. almond extract	1 tsp. grated orange peel
red food coloring	3, 2 oz. or 2 1/2 oz. pkg. dessert topping mix

Prepare cake mix according to package directions, adding almond extract to batter. Remove 1/3 of batter to another bowl. Stir in 10-12 drops red food coloring. Spoon pink & white batters alternately into 2 greased and floured 9x9x1 1/2-inch layer cake pans. Cut through batter with knife or spatula to marble. Bake in moderate oven (350 degrees) for 25 to 30 minutes. Cool in pans 10 minutes. Remove from pans, cool on racks. Stir together pie filling and orange peel. Prepare dessert topping mix according to pkg. directions adding 8 to 10 drops red food coloring. Place 1 cake layer on serving plate. Make a border of whipped topping 1 inch wide and 1/2 inch high around edge of cake layer. Fill with half the cherry mixture. Top with second cake layer.

Make another border of whipped topping 1 inch wide and 1/2 inch high. Fill with remaining cherry mixture. Frost sides with remaining whipped topping. Chill 2-3 hours.

TEXAS SHEET CAKE

Katie Mulholland
Charlene Leonard

2 c. sugar	1 c. water
2 c. flour	2 eggs
1/2 c. butter	1 tsp. soda
4 1/2 Tbsp. cocoa	1/2 c. buttermilk
1/2 c. shortening	1 tsp. vanilla

TEXAS SHEET CAKE (Continued)

Mix flour and sugar together. Combine butter, cocoa, shortening and water in a saucepan, and bring to a boil. Pour over dry ingredients and blend well. Stir in eggs, soda, buttermilk, and vanilla. Bake in a 15 1/2x10 1/2x1-inch pan for 20 minutes at 400 degrees.

Frosting:

1/2 c. butter	1 box powdered sugar
3 1/2 Tbsp. cocoa	1 c. chopped nuts
1/3 c. milk	1 tsp. vanilla

Start frosting 5 minutes before cake comes out of the oven by bringing butter, cocoa, and milk to a boil. Add powdered sugar, nuts, and vanilla. Pour frosting over hot cake. Cool, cut, and serve.

WINTERGREEN CAKE

Charlene Leonard

36 red wintergreen mints	2 tsp. baking powder
1 1/4 c. milk	1/4 tsp. salt
1/2 c. butter	2 1/2 c. cake flour
1 c. sugar	4 egg whites

Soak wintergreens overnight in 1 1/4 c. milk. Combine butter and sugar. Sift dry ingredients and add alternately with mint milk mixture. Fold in stiffly beaten egg whites. Bake 30-35 minutes, at 350 degrees.

Frosting:

2 Tbsp. flour	3/4 c. sugar
3/4 c. milk	1/8 tsp. salt
3/4 c. oleo	1 tsp. white vanilla

Cook flour and milk in saucepan until thick. Cool. Cream oleo and sugar. Add flour-milk mixture, salt and vanilla. Whip until it looks like whip cream.

CHELSEA TEA CAKES

Linda Orr

2 c. sifted flour	1 c. sugar
3 Tbsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	3/4 c. milk
3 eggs	3 sq. semi-sweet chocolate, grates.
1 c. oleo	

CHELSEA TEA CAKES (Continued)

Grease 13x9x2-inch pan, line with waxed paper, grease paper. Sift flour, baking powder, salt onto waxed paper. Separate eggs, putting whites in medium bowl and yolks in cup to set aside for frosting. Beat egg whites until they form soft peaks. Cream butter in large bowl at medium speed, add sugar, gradually, beating until fluffy, beat in vanilla.

Add sifted dry ingredients 1/3 at a time, alternately with milk, stirring at low speed till blended. Fold in grated chocolate, beaten egg whites, until no streaks of white remain. Pour into prepared pan. Bake at 350 degrees for 40 minutes or until top springs back when lightly pressed with fingertip. Cool in pan or on wire rack for 5 minutes. Loosen around edges with a knife. Turn out onto rack, pull paper off. Cool cake completely. When ready to frost make Golden Cream Frosting. Spread on top of cake, whill until firm. Melt 3 sq. semi-sweet chocolate for topping in a cup over simmering water. Spread on top of firm frosting. Chill again until chocolate is firm. Trim edges of cake, cut cake into about 2 inch squares, then halve each diagonally to make 2 small triangles. Can be refrigerated.

Golden Cream Frosting: Cream 1/2 c. butter or oleo with 1/2 c. sifted powdered sugar in medium size bowl. Beat in saved 3 egg yolks, dash of salt, 1/2 tsp. vanilla until well blended, then beat in 1 c. powdered sugar until mixture is thick, creamy, and smooth.

CHOCOLATE ROLL

Dolores Klink

1 c. flour	3 Tbsp. cocoa
2 tsp. baking powder	1/2 tsp. salt
3 eggs	1 tsp. vanilla
1 c. sugar	1/2 c. boiling water

Blend cocoa, flour, salt, and baking powder. Do not sift. Beat eggs and vanilla at high speed until light and fluffy. Add sugar gradually and continue beating. Add blended dry ingredients at low speed. Add boiling water - mix well and pour into greased wax paper lined 10x15-inch pan. Bake at 400 degrees 10-15 minutes. Roll in towel sprinkled with powdered sugar. Fill with whipped cream or Ice Cream.

RHUBARB PIE

Charlene Leonard

1 1/2 c. sugar	1 Tbsp. butter
3 Tbsp. flour	2 well beaten eggs
1/2 tsp. nutmeg	3 c. cut rhubarb

pie crust

RHUBARB PIE (Continued)

Blend sugar, flour, nutmeg, and butter. Add eggs and beat until smooth. Pour over rhubarb. Bake at 450 degrees for 10 minutes. Then reduce to 350 degrees for 30 minutes or longer.

JELLY ROLL

Lois Nelson

3 eggs, beaten until light	1 c. flour
lemon yellow in color	2 tsp. baking powder
1/2 tsp. salt	1/3 c. hot milk
1 c. sugar	(not scalded)
	1 tsp. vanilla

Beat eggs, gradually add sugar. Sift in remaining dry ingredients. Mix well and add hot milk and vanilla. Pour onto a greased and floured cookie sheet (at least 15 1/2x10 1/2x1-inch.) Bake 13 minutes at 350 degrees.

While baking, wet a cloth and turn Jelly Roll onto this upside down. Quickly spread any tart jelly onto it and roll up. Let stand in damp towel about a 1/2 hour until cool. Sprinkle with powdered sugar, if desired.

CHOCOLATE PIE

Lois Nelson

<u>Hard Meringue Shells</u>	<u>Chocolate Filling</u>
1 large or 2 small egg whites	18 marshmallows
1/4 tsp. cream of tartar	1/2 c. milk
2/3 c. sugar	1/4 c. chocolate chips
pinch of salt	1 c. whipped cream

Shells - Prepare these a day ahead as they must cool over-nite. Beat the egg whites until foamy and continue beating while you add a mixture of the cream of tartar, sugar, and the salt. Beat until meringue is very stiff - it should hold a peak. Spoon into two buttered - not margarine - pie pans. Bake at 250 degrees for 45 minutes-1 hour until light brown in appearance. Leave in oven over-nite to cool.

Filling - Melt the marshmallows and milk over low heat. When melted add the chocolate chips and continue cooking until they are melted. Let cool and fold in whipped cream. Pour into HARD MERINGUE SHELL. This can be frozen and topped with whipped cream and chocolate curls when ready to serve.

This pie keeps frozen for at least 2 weeks.

GLORIFIED LEMON PIE

Diane Finley

Crust

1/2 c. butter
1/4 c. brown sugar
1 c. flour
1/2 c. nuts (pecans)

Filling

1 pkg. Knox Gelatin
1/4 c. water
4 egg yolks
1/2 c. lemon juice
1/2 c. sugar
pinch of salt

Crust - Mix all ingredients with hands. Spread in oblong pan. Bake 400 degrees for 15 minutes. Take from oven and stir with spoon. Cool slightly and press in pie pan.

Filling - Dissolve the gelatin in the 1/4 c. water. Cook the egg yolks, lemon juice, sugar, and salt in top of double boiler until thick. Add gelatine to hot filling - set aside to cool. Beat 2 egg whites to which has been added 1/4 c. sugar. Beat 1 c. whipping cream, add 1/4 c. sugar. Fold egg whites, add cream into the cooked filling. Serve with whipped cream if desired.

KEY LIME PIE

Barb Chandler

1 pkg. (3 oz.) lime gelatin
1 c. boiling water
1 or 2 tsp. grated lime rind
1/2 c. lime juice
1 egg, separated
1 1/3 cups (14 oz. can) sweetened condensed milk

1 tsp. aromatic bitters
(optional)
1 c. sour cream
few drops green food coloring
1 baked 9-inch pastry shell,
cooled

Dissolve gelatin in boiling water. Add lime rind and juice. Beat egg yolk slightly; slowly add gelatin, stirring constantly. Add milk, bitters, and sour cream, stirring until blended. Chill until slightly thickened. Beat egg white until stiff peaks will form; fold into gelatin mixture. Add coloring. Pour into pastry shell. Chill until firm. Serve with whipped cream.

PUMPKIN PIE

Eileen Tschirgi

1 No. 3 can pumpkin
4 eggs
1 1/3 c. sugar
1 tsp. salt

1 3/4 c. hot milk
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. ginger
4 Tbsp. melted butter

Crust (for 2 single layers):
1 1/2 c. flour
3/4 tsp. salt

1/2 c. plus 2 Tbsp. shortening
3 Tbsp. water

PUMPKIN PIE (Continued)

Beat eggs slightly. Add spices and pumpkin. Mix well. Add melted butter and hot milk. Stir thoroughly. Pour into uncooked pie shells. Bake at 450 degrees for 15 minutes. Then reduce to 350 degrees for 35 minutes or until done.

Cool and top with whipped cream or vanilla ice cream.

Crust - Mix well with fork. Roll out and place in pan.

PUMPKIN CHIFFON PIE

Linda Orr

1 pkg. Vanilla Whip & Chill	1 c. canned pumpkin,
1/2 tsp. cinnamon	chilled
1/4 tsp. ginger	1/2 c. <u>cold</u> milk
1/2 tsp. nutmeg	1/4 c. <u>cold</u> water
2 egg whites	
1/4 c. sugar	
1 unbaked 9-inch crumb crust	
1 envelope Dream Whip	

Combine Whip and Chill, spices, pumpkin, milk, and water. Whip 3 minutes with electric mixer, starting at low speed and increasing to high. Beat egg whites until foamy. Gradually add sugar, beating thoroughly after each addition. Beat until soft rounded peaks form. Fold in pumpkin mixture. Spoon into crust. Chill 3 hours or more. Top with prepared Dream Whip.

Write an extra recipe here:

Write Extra Recipes Here:



APRICOT DESSERT

Katie Mulholland

1 Angel Food Cake,
broken into bite size
pieces in pan

8 level Tbsp. cornstarch

1 large can apricot nectar
(syrup)
2 c. sugar

Cook until thick, then cool. Pour over cake and top with whipped cream. Garnish with apricot halves, if desired.

CHERRY DESSERT

Helen Little

1 1/2 c. oatmeal
1 1/2 c. flour
1/2 tsp. soda

1/2 tsp. salt
1 1/2 c. brown sugar
3/4 c. butter or oleo

1 can cherries, thickened

Put layer of crumbs, then cherries. Put the rest of the crumbs on top. Bake 45 minutes.

FORGOTTEN DESSERT

Chila Harms

5 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt

1 c. sugar
2 c. whipping cream
1/2 tsp. vanilla

Beat egg whites with cream of tartar and salt until frothy (15-20 minutes). Beat in sugar until stiff. Spread mixture in a well buttered 8x8x2-inch pan. Place in preheated 400 degree oven and then turn off heat. Leave for 5 hours or overnight. To serve spread with whipped cream and spoon sugared berries over top.

GRASSHOPPER DESSERT

Mary Brink

1 pkg. Lime Jell-O
1/4 c. sugar
2 c. boiling water
1 1/2 c. cold water

1/2 tsp. peppermint extract
or
2 Tbsp. green creme de menthe
2 c. prepared Dream Whip or
whipped topping.

Dissolve gelatin and sugar in boiling water. Add cold water and flavoring; chill 2 1/2 c. in a bowl until slightly thickened. Chill remaining gelatin in a 9x5-inch loaf pan until firm.

Cut into 1/2-inch cubes. Blend topping with slightly thickened gelatin. Pour into a 4 cup serving bowl. Chill until firm. Arrange cubes around the edge of bowl and garnish. Serves 8 to 10.

ICE CREAM DELIGHT

Barb Chandler

2 c. Rice Chex

(crushed after measuring)

1/3 c. melted butter

1 c. flaked or shredded coconut
2/3 c. brown sugar

Take 2/3 of this mixture and cover bottom of 9x11-inch pan. Cover with soft ice cream (1/2 gallon).

Add remainder of mixture on top. Sprinkle with 1/2 cup nuts and freeze. To serve, cut into squares.

LEMON PUDDING CAKE

Charlene Leonard

9 Tbsp. flour
9 Tbsp. oleo
2 1/4 c. sugar
6 egg yolks, beaten
3/4 c. sugar

3 c. milk
Juice of 3 lemons
1 grated lemon peel
6 egg whites

Blend together flour, oleo, and sugar. Then add egg yolks, beaten, milk, and juice and peel. Mix well. Add 3/4 c. sugar to stiffly beaten egg whites and fold into first mixture.

Pour into buttered baking dish. Place in pan of hot water and bake 1 hour at 350 degrees.

PLEASE PATRONIZE OUR ADVERTISERS

RITZ CRACKER DESSERT

Sandra Kramer

22 Ritz Crackers ,	1 tsp. vanilla
crushed fine	1 pkg. chocolate Whip &
3 egg whites, beaten stiff	Chill
1 c. sugar	1 env. Dream Whip
1/2 bar German Sweet Chocolate	

Fold sugar into egg whites, add vanilla. Fold in Ritz Crackers by hand. Place in greased 8x8-inch square pan - or large pie pan. Bake at 350 degrees for 25 minutes. Cool.

Prepare Whip & Chill as directed, spread on crust, chill. Prepare Dream Whip as directed, spread on top. Grate chocolate bar and sprinkle on top of dessert. Refrigerate.

WHIPPERSNAPPER SUNDAE

Mary Brink

1/4 c. brown sugar ,	1 c. shredded coconut
firmly packed	1 c. Kellogg's Sugar Pops
1/4 c. regular margarine	cereal
or butter	1 qt. vanilla ice cream

Measure sugar and margarine into a medium size fry pan. Cook over medium heat until margarine melts, stirring constantly. Stir in coconut and sugar pops. Continue cooking, stirring constantly, about 12 minutes or until coconut is slightly browned.

Remove from heat. Spread on ungreased baking sheet. Cool. Break cooled Sugar Pops mixture into small pieces. Gently fold into slightly softened ice cream. Freeze until firm. Serves 6 to 8.

CHOCOLATE FONDUE

Eileen Tschirgi

1 jumbo pkg. or	1 1/2 c. light corn syrup
2 regular pkgs. chocolate chips	2 tsp. vanilla
(2 cups)	1/4 tsp. salt
1 Tbsp. shortening or butter	

Heat this mixture. Suggested -- assorted fruit and pound cake dippers.

ORANGE FONDUE

Eileen Tschirgi

3 Tbsp. cornstarch	2 whole cloves
3 Tbsp. sugar	1 Tbsp. margarine
1/4 tsp. salt	1 1/2 tsp. lime juice
2 c. orange juice	1 Tbsp. grated orange rind

ORANGE FONDUE (Continued)

Heat this mixture. Suggested dippers -- lady fingers, marshmallows, apple slices.

ALMOND TARTS

Shirley Everett

1/2 c. blanched almonds, ground	1 egg white (unbeaten)
2/3 c. butter (soft)	1 tsp. almond extract
	1 2/3 c. sifted flour

Mix almonds, butter, sugar, egg white, and almond extract thoroughly in a bowl. Blend in flour; chill thoroughly. Heat oven to 350 degrees. Press small amount of dough into tiny fluted tart pans about 1 1/4-inches in diameter.

Dough should form a thin shell about 1/4-inch thick; do not fill pans solidly. Bake 8-10 minutes or until lightly browned. Cool 10 minutes, turn mold upside down, tap on table to loosen tops.

Cool thoroughly on wire racks. May be stored covered tightly for a week. Day of serving, fill with slightly sweetened whipped cream.

PECAN TARTS

Mary Brink

3 oz. pkg. cream cheese	1 egg
1/2 c. butter	1 c. brown sugar
1 c. flour	1/2 tsp. vanilla
Chopped pecans	1/4 tsp. salt
1 Tbsp. butter	

Blend well cream cheese and butter. Add flour and line tart tins with the dough. Sprinkle chopped pecans in tart bottom. Beat 1 egg slightly.

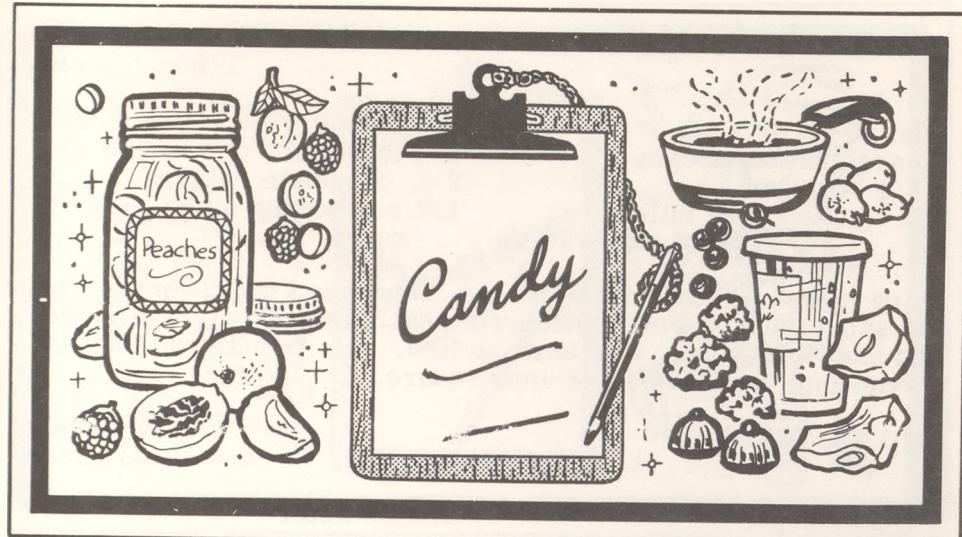
Add rest of ingredients and beat by hand until smooth. Fill tarts. Bake at 325 degrees for 12-15 minutes, or until done. Yields 2 dozen.

EXTRA DELICIOUS CHOCOLATE SYRUP

Mary Brink

1/2 c. butter, 4 sq. chocolate, 3 c. sugar, 1 large can Carnation Milk.

Melt over double boiler. Gradually add sugar, a little at a time, until all dissolved. Add 1 large can Carnation Milk until all the sugar and chocolate mixture is completely dissolved. Return to heat and stir until completely smooth and creamy. Pour in jar. Can be used hot or cold. Makes 3 cups.



A NISE CANDY

Cynthia Possehl

2 c. sugar
3/4 c. water

3/4 c. corn syrup
(white)

Boil until forms hard ball in cold water - 300 degrees. Add 1/2 tsp. oil of anise and red or green food coloring.

Pour into well-buttered pan and when cool, break into pieces.

CREAM CHEESE CANDY

Joanne Keleher

5 1/2 c. powdered sugar
1 large cream cheese

2 large Hershey Bars
1/2 bar paraffin wax

Soften cream cheese and work in powdered sugar. Melt this together in a double boiler over low heat. May add any flavoring to cheese mixture as desired. (Almond, cherry, maple, etc.) Roll in balls and dip in chocolate. Put on greased surface and let set.

DIPPED CHOCOLATES

Sandra Kramer

1 can Eagle Brand
Sweetened Milk
1/4 lb. soft butter

2 lbs. powdered sugar
12 oz. pkg. chocolate chips
1/2 bar paraffin

Combine milk, butter, and powdered sugar. Mix well. Divide dough for flavoring (optional - maple, 1 tsp., etc.). Refrigerate for 24 hours, shape into balls, chill well. Melt chocolate chips and paraffin in double boiler, dip each ball, drop on waxed paper, (pecan halves may be pressed on top for decoration.)

MARSHMALLOW CREAM FUDGE

Karen Orr
Eileen Tschirgi

1 jar (5-10 oz.) marshmallow cream	1/4 c. butter or margarine
1 1/2 c. sugar	1/4 tsp. salt
2/3 c. condensed milk	2 c. chocolate chips
1 tsp. vanilla	1/2 c. chopped nuts

Bring marshmallow cream, sugar, condensed milk, margarine, and salt to full boil over moderate heat. Boil barely 5 minutes. Add chocolate chips, stir until melted. Stir in nuts and vanilla. Spread into greased pan, 8-inch square.

NO FAIL DIVINITY

Joanne Keleher
and Milda Tieden

1 1/2 c. sugar	1/3 c. water
pinch of salt	

Pour over 1 large jar marshmallow cream, 1 tsp. vanilla. Beat and drop by teaspoon on buttered surface and let set.

PEANUT BRITTLE

Nadine Dahling

2 c. sugar	1 1/2-2 c. raw peanuts
1 c. white syrup	2 Tbsp. butter
2 tsp. soda	1 tsp. vanilla

Bring 1/2 cup of water to a boil. Add 2 cups of sugar and 1 cup of syrup. Stir until dissolved and boil until it spins a thread. Now add raw peanuts and cook slowly over low fire until it turns a golden brown. About 10 minutes. Take from fire and add butter, soda and vanilla. Stir quickly and spread on well buttered cookie sheet.

PEANUT BRITTLE

Helen Little

2 c. sugar	1/2 tsp. salt
1 c. light or dark corn syrup or use part honey	2 c. raw Spanish peanuts
1 c. water	2 tsp. butter
3/4 tsp. soda	1 tsp. vanilla

Combine sugar, syrup, and water in heavy saucepan. Cook on medium blue flame, stirring constantly, until sugar dissolves: stir in salt and nuts. Cook, stirring occasionally, to hard crack stage (296 degrees). Stir in butter, vanilla, and soda. Pour onto buttered baking sheets, pull to desired thinness. When cold, crack into pieces. Yields 2 pounds.



FRUIT PUNCH

Cynthia Possehl

2 - 46 oz. cans pineapple juice

1 - 6 oz. can frozen lemonade

1 - 6 oz. can frozen orange juice

Mix in gallon jar. Just before serving, add 4 quarts of ginger ale and 2 quarts lemon soda. Serves 50-60.

PUNCH TO SERVE 100

Eileen Tschirgi

8 quarts water

2 large cans pineapple juice

8 cups sugar

4 cans frozen lemonade

8 pkgs. Kool-Aid

4 quarts ginger ale

Choose flavor to suit the color desired. Add ginger ale just before serving.

SPARKLING HOLIDAY PUNCH

Louise Thurn

2 c. sugar

2 c. pineapple juice

1 c. water

1 c. lemon juice

2 pts. cranberry

2 c. orange juice

cocktail juice

1 qt. ginger ale

Lemon or orange slices

Combine sugar and water, heat to boiling - chill. When ready to serve, pour all liquids, which have been chilled, over a tray of ice cubes in a punch bowl. Yields 1 gallon.

CHERRY-APPLE DRINK

Nadine Dahling

2 env. Cherry Kool-Aid
1/2 c. sugar
1 - 6 oz. can frozen
lemonade concentrate,
thawed

2 1/4 qts. ice water
1 1/2 qts. apple juice or
apple cider

Combine ingredients; stir until sugar dissolves. Makes 1 gallon.

Write Extra Recipes Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium , 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES
Thickening
Material

<u>White Sauce</u>	<u>Liquid</u>	<u>Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium.....	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick.....	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes</u>	
		<u>Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball.....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

234-236 degrees, soft ball

Fondants (mints, etc.)..... 234-236 degrees, soft ball

Marshmallows 238-240 degrees, soft ball

Caramel mixtures..... 246-252 degrees, firm ball

Taffies 254-270 degrees, hard ball

Butterscotch..... 280-300 degrees, crack

Brittles 290-310 degrees, hard crack

Boiled frostings:

- 1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread
- 2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread
- 3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . 275-325 degrees - 40 minutes to 1 hour

Loaf cake ... 325-350 degrees - 40 minutes to 1 hour

Cup cakes ... 350-375 degrees - 15 to 25 minutes

Layer cake .. 375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2 1/2 cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equals 1 can (tall)
2 1/2 cups equals No. 2 can
3 1/2 cups equals No. 2 1/2 can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals 1/2 cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed
1 1/2 qt. Miracle Whip	pineapple
	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals	6 qt. heavy cream
3/4-inch biscuits	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery